

English Toffee

Ingredients

- 2 sticks butter
- 1 cup sugar
- 3 TBS water
- 1TBS white corn syrup
- 12 oz. milk chocolate chips
- 1 cup fine ground pecans



Pre-preparation

Line edged jelly-roll pan, including edges, with non-stick foil.

Instructions

Turn electric frying pan on to 350 - 375 f.

Mix together butter, sugar, water, corn syrup in frying pan while heating.

Stirring continuously, cook mixture until mixture is a light to medium caramel color. (takes about 10 minutes).

Pour mixture into lined pan and smooth out quickly so it spreads to all edges, as much as possible.

While hot, sprinkle 12 oz chocolate chips onto mixture and spread chocolate evenly as it melts over entire mixture.

Sprinkle ground pecans over entire layer of chocolate. Push pecans slightly into soft chocolate. Let cool completely so that chocolate is completely set.

Break up into pieces.

Enjoy.

